













Look for the "Clock in the steeple."

**For Sale**

On very favorable terms, desirable residence on Western Avenue, South Paris. Seven rooms, pantry, piazza, electric lights, sewer connection, good cellar and all un-  
finished. For further information enquire on the premises or at office of Alton C. Wheeler.

**CHAS. O. TURNER.**

**Announcements** Correctly Printed at the Oxford Democrat Office.

**FOR SALE.**

On Paris Hill, the Emma Cummings homestead, consisting of 8 rooms, shed and barn, 2 acres of pond. Apply to  
E. S. CUMMINGS,  
Deering Street, South Paris, Me.

**CHAS. H. HOWARD CO.,**  
SOUTH PARIS.

**Oh! That Bunion**



How it hurts, throbs, stings and aches. What wouldn't you do to get rid of it and enjoy perfect foot ease! Here is instant relief.

**FAIRYFOOT**

A wonderful yet simple home remedy which removes you instantly of pain, relieves the cause of the bunion, and thus the ugly deformer disappears—all this while you are as rich as Croesus.

**FREE TRIAL**—Get a box today. If not satisfied, return and get your money back.

**The Foot Tint Pain Most Needs FAIRYFOOT Most.**

# HOMEMAKERS COLUMN.

Correspondence on topics of interest to the ladies is solicited. Address: Editor HOMEMAKERS COLUMN, Oxford Democrat South Pass, La.

## UNCLE HANK


### Slip It with the Kitchen Scissors.

(By Winifred Hathaway.)

The kitchen demands a good-sized, sharp, well-pointed pair of scissors for efficient work. They should be kept in a convenient place, either in the cabinet, drawer or hanging on the wall. A hanger is preferable to a nail, as the scissors are apt to slip off the nail, dulling their points in the fall, and doing damage to the floor and floor covering. As good a place as any is the end of the kitchen cabinet. The scissors should be hung at a convenient height, but far enough from the edge so that they do not protrude.

The ordinary ones for the scissors, such as cutting shell paper, oiled cloth, clippings for the recipe book or card clippings, stems of flowers, etc., are well known. A hundred others will gradually suggest themselves.

How often would the busy, tired housekeeper make food more appetizing by a sprinkling of chopped parsley if only the labor of getting out the chopping bowl and knife and the subsequent chopping were not so tiresome a task for all proportion to the result achieved? When the parsley comes from the grocer, slip off the stems with the scissors, and the black seed will fall into the strainer of dishes, wash, put into a small cheese-cloth bag, and place on the ice. It is then ready for use, and will last longer and crisp much longer than by any other method. When the potatoes are in the dish ready to serve, add to them the little bag and mix. The potatoes will be parsley directly over them, as fine or



Th' feller who drinks hair tonic will never live to see his hair wavin' over his grave.

### Favorite Stones of the Past.

Rings of the Middle Ages had turquoise and emeralds as favorite stones, and in that age of chivalry it was by no means natural that the coat of arms on rings should become the fashion. In the Renaissance, diamonds were used for the first time. The cuttings were very rough, the tools of jewelers being big cruds, and for softer stones, most easily cut or carved. Then appeared the emerald ornamentation, and some of the rings of those days contained miniature perfume boxes.

as coarse as desired. In the same manner use the scissors to cut parsley drest, white sauce or cream, and to chop poached eggs; on slices of lemon to be served with fish; on the fish itself; into the stuffing for chicken, fowls, etc.; on macaroni and cheese; into the omelet; over the salad—in short, wherever they may be required to give the relish and appearance of the dish.

Use scissors, too, for shredding lettuce or lettuce leaves, for mincing peppers, or snipping beans.

In making marmalade at home, where a saving machine is available, a pair of scissors is essential for preparing the fruit. Quarter the oranges on a board and remove the seeds with the scissors. Cut it into fine strips with the scissors. Cut the pulp of the oranges for orange preserves in the same manner. The dainty is robbed of most of its hard work. The breakfast grapefruit, too, may be made only of the orange and a pair of scissors is used.

Cut rinds with the scissors directly into the flour for cake making, and you will be freed the labor of separating compact mass that comes with the use of the meat-chopper. Cut the handful of nuts in the same manner.

When making pies cut off the surplus pastry with the scissors. The slipping of a knife and the resultant loss of time will thus be avoided, and time and energy will be saved.

In making large quantities of sandwiches with a chopped meat filling, the meat-chopper is an undigested blessing, but when only a few are required, the cold chicken, ham, or tongue can be more readily cut with the scissors. The school lunchbox of a child or the picnic wicker no longer becomes a burden. In the matter of sandwiches, how difficult it is to keep the bread from becoming enough to cut evenly and without waste the crusts from the three-creamed variety, especially if the bread is fresh! The scissors will accomplish this feat better in half the time. The crusts may then be diced with the scissors and broiled in the oven for croutons.

For dicing salt pork or removing the rind of bacon which has already been sliced, a pair of scissors is very victorious, and the fish man insists upon leaving the fins and pieces of neck on your back, stick them with the scissors, and the matter will cease to irritate you. Cut up the fish or clams for chowder or soup, and the bones of the fish for salad or Newburg in like manner. By the way, scissors will rip the tail shell of the watermelon quicker than any other implement.

Broilers which the butcher has prepared by merely splitting them in the back can be easily quartered—if it is desired to serve them in that form—with the scissors.

Once the housekeeper begins to realize the value of the scissors in the kitchen, she will discover many unsuspected possibilities for saving time and labor, and there will be fewer cut fingers, less irritation, and much greater satisfaction in the preparation of appetizing dishes for your table.

## No Cold Floors

THE big outer casing of the Moncrief takes all cold air promptly from your floor. The extra size casings are a special feature of the Moncrief. Its generous current of warm air keeps every fan distinct.

There are ten distinct Moncrief features. Come in and ask us about them.

# MONCRIEF

PIPELESS

## FURNACE CASE



W. K. CLIFFORD,  
SOUTH PARK.

## TRUCKING.

Having bought the trucking business of Carroll Penley, I am ready for a kind of work in the line of trucking and general jobbing. Look to the white horse.

2611 VERNAL EDWARDS, South Park.

GRAY'S  
**Business College**  
and School of Shorthand and Typewriting

**PORTLAND, MAINE**

Send for

**Seasonable and Tested Recipes.**  
(By Janet M. Hill and Mary D. Chambers.)

**CHOCOLATE CAKE**

I have heard that no many people rave over my chocolate cake that I will write out, below, the recipe. It appeals to so many people, because the butter and sugar are not creamed, and it is very quickly made.

**Ingredients:**  
1/2 cup butter  
1-2 cup butter  
1 square chocolate  
2 cups sugar beaten with  
1-2 cup milk  
1 cup flour  
1/2 cup cocoa  
1/2 cup baking powder  
Pinch salt  
2 egg-whites, beaten stiff  
1/2 cup vanilla

Melt butter and chocolate, and stir into one cup of sugar; add egg-whites, and mix well. Add the flour, cocoa, and flour, sifted together with baking powder, salt; add with whites of eggs and mix well. Bake in a layer tin twelve minutes in hot oven.

**ICE CREAM FROSTING**

Melt two-thirds water two squares of chocolate and another size of a walnut of oil. Let the hot milk or water and confectioners' sugar melt.

**ADDRESS FREE CATALOGUE**  
**HAROLD E. MOULTON & GRAY**

58.48

**Bankrupt's Petition for Discharge.**

In the matter of  
**HAROLD E. MOULTON,** in Bankruptcy.  
Bankrupt.

To the HON. JOHN A. FERRISS, Judge of the District Court of the United States for the District of Maine.

**HAROLD E. MOULTON** of Bangor in the County of Oxford, State of Maine, do hereby certify that said District, respectively represents that on the 12th day of August, 1929, he was duly adjudged bankrupt under the Acts of Congress relating to the bankruptcy of individuals, and that he duly surrendered all his property and rights in and to his estate to the said District Court, and that he has complied with the requirements of said Acts and of the orders of the said District Court.

Whereas he prays "That he may be declared free from all debts provable against his estate in bankruptcy," and that he may be discharged from all debts provable against his estate as are excepted by law from such discharge.

Dated this 12th day of August, 1929.

**HAROLD E. MOULTON, Bankrupt.**

**ORDER OF NOTICE THEREON.**

DISTRICT OF MAINE, ss.  
On this 23rd day of August, A. D. 1929, on reviewing the foregoing petition, it is ordered by the Court, that the same be published.

to sugar, and the right consistency to sugar, vanilla to taste.

**CANTALOUPE PIE**

This has been a great favorite with our family for many years, but I find so many people do not know how to make it, I would like to pass it on.

Line pie pan with rich pastry. Peel and grate cantaloupe and remove seeds. Slice as follows: 1/2 inch thick. Sprinkle with sugar and dredge lightly with two tablespoons of flour. Cover with sugar and dot with butter. Bake in hot oven for 15 minutes and add two tablespoons of water. Cover with pastry, set in hot water bath and bake for 45 minutes. Turn out and let cook about forty-five minutes. The cantaloupe should be the small, sweet variety.

**FRIED SALADISCHES OF KROPLANT**

Cut the eggplant into rather thin slices and fry a single when done, drain and spread alternate slices with the following: 1/2 cup of rice for each slice, 1/2 cup of unbroken yolk of one egg, mixed with 1/2 cup of oil. Fry on the same on the 6th day of Oct. A. D. 1864, at 12 o'clock, in the forenoon; and that notice be published in the following manner: A newspaper printed in said District, and containing the names of the parties interested, may appear at the said time and place, and the said petitioners shall be notified by a prayer of said petitioner should not be granted. The Clerk shall send by mail to all known creditors of the said estate, a list of the names of the persons who have been admitted to their places of residence, and of the names of the persons who have been admitted to the same.

Witness the Hon. JOHN A. PETERS, Judge of the said District Court, at Portland, Me., this 1st day of October, A. D. 1864.

J. M. M. JOHN F. KNOWLTON, Clerk.

A true copy of petition and order thereon.

Attest: JOHN F. KNOWLTON, Clerk.

3538

**FOR SALE.**

My house on Wheeler Street, six rooms and bath, all modern conveniences. Big lot of land.

Inquire of Walter L. Gray

SHERMAN T. OLIVER.

[illegible]

Vote of Oxford County											
U. S. Senator		Governor		State Auditor		Rep'n to Congress		State Senate			
Rate, Rep.	Count, Dem.	Rate, Rep.	Count, Dem.	Rate, Rep.	Count, Dem.	Rate, Rep.	Count, Dem.	Rate, Rep.	Count, Dem.	Rate, Rep.	Count, Dem.
Albany	51	65	54	65	52	64	51	69	60	66	
Andover	104	82	105	84	101	62	105	81	94	94	
Barre	104	83	104	83	115	264	318	97	292	297	
Brownfield	140	112	154	127	149	116	116	143	138	105	100
Buckfield	105	84	215	194	191	189	197	207	198	198	
Canton	188	164	24	8	24	8	24	8	24	8	
Concord	105	94	105	94	105	94	105	98	80	71	
Denmark	110	97	124	98	115	97	110	102	117	119	
Eastford	173	70	184	62	173	63	168	85	174	77	
Fryeburg	105	94	105	94	105	94	105	94	105	94	
Gilead	10	14	18	15	17	15	17	16	17	16	
Greenwood	43	61	51	62	49	62	49	63	49	62	
Hiram	81	20	83	27	81	26	85	28	77	34	
Hartford	62	44	69	44	65	42	65	44	61	42	
Hebron	104	34	103	33	99	32	98	33	98	34	
Hiram	105	94	105	94	105	94	105	94	105	94	
Lovell	117	29	121	27	116	29	117	81	117	81	
Mason	9	7	0	7	8	7	8	7	8	7	
Mexico	240	280	280	280	280	280	280	280	280	280	
Newry	22	21	21	21	21	21	21	21	21	21	
Norway	483	497	503	465	494	422	504	480	604	504	
Oxford	209	120	220	125	206	130	197	145	200	131	
Paris	839	839	840	840	840	840	840	840	840	840	
Peru	260	70	66	66	67	60	72	68	71		
Rich	111	98	123	41	95	40	118	45	107	41	
Roxbury	105	94	105	94	105	94	105	94	105	94	
Rumford	1050	1225	1096	1234	1088	1254	1097	1238	1050	1237	101
Stonham	49	24	48	25	49	24	41	23	48	25	
Swanton	105	94	105	94	105	94	105	94	105	94	
Summer	149	63	154	61	147	62	146	70	140	62	
Sweden	35	13	36	13	31	13	25	15	31	14	
Union	19	9	18	9	17	9	16	9	18	9	
Waterford	120	112	126	114	113	101	136	118	131	114	
Woodstock	172	70	183	70	167	66	170	74	171	67	
Lincoln Plantation	5	0	5	0	5	0	5	0	5	0	
Mill Plantation	13	21	13	18	13	18	13	22	13	18	
<hr/>											
5507	4414	5777	4382	5306	4608	4970	4905	5377	4480		

# No More Patching or Mending

Buy him a STEEL FIBER NIK, and you'll overcome all clothes worries for your boy.


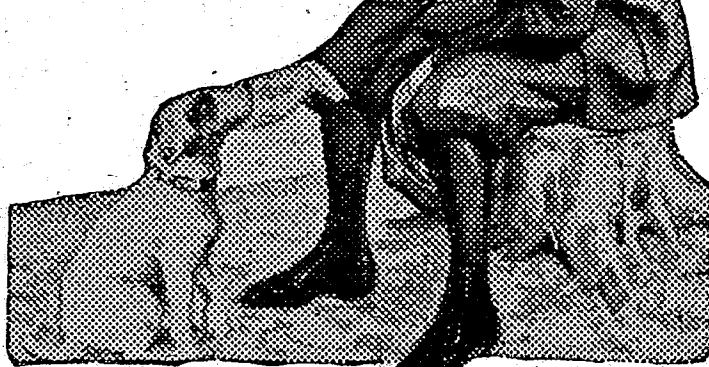
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Our showing of these wonderful clothes are made up of serviceable fabrics in all the newest ideas. Handsome novelty effects, fancy tweeds, Blues, Blacks, Browns, in fact anything you desire. One of our most effective models is the Belted Back with Patch Pockets.

The patented interweaved reinforced stitching throughout the entire suit gives the wearer double service.

They have this Interweaved Reinforced Stitching at Knee and Between Knees, Double Thickness Pant Seats, with Reinforced Stitching, Reinforced Chamois Cloth Pockets, and Buttons That Won't Pull Off.

**COME IN AND SEE THEM.**

A black and white illustration of a man in a suit, looking down. The man is wearing a dark suit jacket, a light-colored shirt, and a dark tie. He is looking down and slightly to his left. The illustration is in a simple, line-art style.

STEEL  
FIBER NIK SUITS

"Mother's Choice"

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# Socony Motor Oils

The Standard Oil Company of New York have banked their reputation on the Socony Motor Oils. They claim nothing better made. We believe it. Try them out.

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**NORWAY, MAINE**

---

<p><b>FOR SALE.</b></p> <p>My house on "Hillside" Avenue consisting of seven rooms and bath, garage and some fruit trees.</p> <p><b>E. N. ANDERSON.</b></p>	<p><b>WANTED.</b></p> <p>Rent in South Paris of five or six rooms on or before Oct. 1st.</p> <p><b>MRS. JESSIE SCOTT,</b> Grant's Camps,</p>
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[illegible]

# As quick and reliable as a gas range

*and with Socony Kerosene costs less to run*



Save your coal! No need to start the furnace so early. A Perfection Oil Heater will chase the chills away.

## PERFECTION Oil Heaters



YOU can now obtain an oil range with all the cooking speed and general satisfaction of a gas stove. The latest model New Perfection Oil Range with Superflex Burners has become as popular in the city as it is in suburban homes.

Oil has always been recognized as the ideal, safe, cooking fuel. And this newest New Perfection is a

year-round range—it is so satisfactory, quick, odorless and easy to take care of.

There is a dealer in your community who will gladly demonstrate this range for you. Do not fail to see it in actual operation before you buy a new stove. It is thoroughly endorsed by the well-known Good House-keeping Institute.

*At housefurnishing and hardware  
dealers—everywhere*

STANDARD OIL CO. OF NEW YORK  
26 Broadway

# NEW PERFECTION

## Oil Range

with **SUPERFEX Burners**

---

**A Versatile Fruit**

In *Forbes's* we read of a New York sportsman who was, spending his annual vacation in the Norwegian country and—who had engaged the services of an old French Canadian as his guide. The sportsman liked to ask the old man questions about the different objects that attracted his attention. Happening to notice a clump of cranberry vines on the shore of the lake, he asked the old man what they were and whether they were good to eat. "Good to eat? Well, I should say so. You take that little cranberry and sew him, she makes just as good apple sauce as prunes."

---

(That's More Like It.

of "Pebbles" is to be omitted from the annual, how about making it "The

**VOLUME**

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Hurry, especially  
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